

Vegetable Preparation Competition Scorecard



Competitor's Name:	Junior / Senior (circle one)
Club/County:	
Use of Standards of Perfection Techniques regarding preparation; proper number in the class; no injury to the skin due to cleaning.	_____/30
Selection, when necessary, of the best vegetables regarding; uniformity, freedom from blemishes, general appearance, etc.	_____/25
Arrangement of vegetables on the plate to their best advantage.	_____/15
Final cleanliness.	_____/25
Clean up of members' individual work area.	_____/5
Total Score	_____/ 100

Judges' Comments:

Judge's Initials: _____